

Workforce Development Center

- Program started in 1992
- Center opened in 1999
- All Skill Courses include Communication/Career prep
- Center is accredited by Concil on Occupational Education (COE)

Courses/Tuition Costs

- Automotive Technology - \$6,000
- Builing Trades - \$5,500
- Certified Nursing Assistant - \$1,886
- Certified Home HealthAide - \$1,865
- Computer Office Specialist - \$5,500
- Culinary Arts - \$5,500
- Licensed Pratical Nursing - \$15,424
- Medical Assistant - \$5,730
- Medical Biller - \$4,500

WORKFORCE DEVELOPMENT REVISITED ONE - STOP CAREER CENTER



First Graduation Class of LPN's

Bound by its mission, NCC has an unrelenting commitment to the lower income population and the underserved. The Workforce Development Center was established to serve those in dire need of a much more productive life - employment with a living wage.

Programs at the center are made affordable though the use of various grants, donations and private and governmental funding streams. Passing the skills courses which include Life Skills guarantees a godd job.

The funding streams, however, are mercurial, at best. Ergo, NCC is offering an opportunity to those who **hear the cry of the poor.**

Adopt-a-Student

pay tuition cost for
an individual
(\$1,700 - \$16,000)
or a class (\$25,000).



Classmates celebrate their graduation as Certified Nursing Assistant (CNA)

NHCCS PROFILE

Opened: 9/99

Enrollment: 500 K-5

Class Size: 19 Students

Faculty 49:

Classroom	26
Special Education	3
Phys Ed	2
Guidance Counselor ...	1
Librarian	1
Instructional Aides ...	14
Social Worker	1
Nurse	1

NEW HORIZONS CHARTER SCHOOL

With Family Housing, NCC Recreation Center, and the Newark Library (Branch) as its closest neighbors, New Horizons is truly a Community Charter School. The setting is ideal for accomplishing the school's mission which includes offering students an education which provides the means for significant growth in academic achievement and positive behavior.

Faculty, like students, are racially diverse African-American, African, Hispanic, Chinese, Pakistani, and Caucasian. All are certified and committed to the children, some of whom come unprepared academically and emotionally for their intended grade level.

Therefore, New Horizons has developed programs for General Education and Special Education, as well as for At-Risk students with a team of specially certified experts. Also, the school has recently added a Gifted and Talented Program which complements those programs already in place.

The success of this Charter School's character and discipline model is documented by actively involved parents, a large majority of whom attend Teacher Conferences and all school events. They are eager to cooperate and follow-up on their child's improved conduct and academic performance. Parents are also delighted with the Before - and After-School programs which NCC manages from 6:30am - 8:00am, 3:30pm - 6:00pm.

The computer lab is supervised by two experts who are in the process of integrating technology and curriculum. Each classroom has two- soon to be four-computers for use by students and faculty.

New Horizon continual process of assessment of students, faculty, and curriculum makes for informed decisions for change.

The bottom line is students' success. If we are to "leave no child behind", we must afford all students every opportunity to reach their potential.



New Horizons Students listen intently to their reading teacher

SOCIAL INVESTMENT

We are greatly blessed by your generous investments and we unabashedly ask for more. Our "well" is continually tapped by urgent needs of the programs which, in conscience, we cannot refuse to sponsor.

Help us. Adopt-a-student! (see page 1)

JONATHAN BUTLER

In 1995, Jon came to work in the kitchen of NCC World of Foods where he sliced, diced, simmered, boiled, grilled, deep fried, and roasted a variety of foods. He was very good at his craft and, essentially, omnipresent. Jon has never taken a sick day. This commitment to his job, his outstanding culinary skills, and strong recommendation from NCC's Priory Restaurant chef led to Jon's present employment as Instructor of Culinary Arts for NCC Workforce Development.

The course is demanding for the young men and women students who dream of becoming "cooking celebrities" on TV. The curriculum was prepared by Jon and accepted by the rigid rules of COE. It includes health, safety, sanitation, terminology, nutrition, methods of food preparation and cooking, ethnic foods, beverages, catering/banquets, cost control, and communication/career prep.

For thirty weeks of six hour days, the future chefs work in the fully equipped kitchen of NCC Extended Care Facility. They learn by listening, watching, and doing. They become familiar with "kitchen terminology", small to huge equipment, the importance of nutritious meals, and the relationship of illness to diet regimen. Jonathan also gives daily classroom instruction to enhance his hands-on kitchen coaching.

Jonathan Butler did not become a successful cook overnight. He worked as a dishwasher, porter, and sandwich man. He learned much from CIA certified chefs under whom he worked.

Also, Jon took some training workshops when he was employed in fast food eateries. Basically, Jon is selftaught.

Jonathan Butler was born in Virginia but started first grade in Orange, NJ where he completed his high school education. Presently, Jon lives in Maplewood, NJ with his wife and two teenaged daughters, Janeen and Jenell.

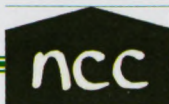
After hours Jon can be seen poring over cooking magazines or watching sports on TV. His favorite pastimes also include bowling and tropical fish. This seems appropriate for this good looking, mildmannered man who detests back of courtesy and/or respect.

Jon reminds his students that "you must take responsibility for your actions" and "be true to yourself".

NCC is grateful for the commitment, consistency, and caring of Jonathan Butler, Instructor of Culinary Arts at the Workforce Development Center.



Jonathan Butler, background, appraising the work of future chefs



ST. ROSE OF LIMA SCHOOL SUMMER INSTITUTE '03



*Ishmael Salomon, 5th grade,
laughing and learning*

During July and half of August, St. Rose School was a beehive of activity. A series of classes both remedial and developmental, as well as recreational activities, were offered to the 100 students who attended.

All students were enrolled in three classes - need and choice were considerations. The morning hourly rotation promised to be a logistical nightmare. However, Martha Richards, Summer School Administrator and Reading Specialist, managed to mix and merge the groups without mishap. St. Rose teachers and generous volunteers each taught three groups in the A.M. After lunch summer fun took over.

Classes-AM

On-on-one multi-sensory Reading and Math by 10 year volunteers, Dr. Mary Farrel and Dr. Terry Montini, respectively, from Farleigh Dickinson University, NJ. Pre/post testing indicated remarkable improvement - full grade level for most students.

Masonic Children's Learning Center taught children with Dyslexia - Barbara AcAuliffe



*Victoria Obashoro 3rd grade,
eagerly learning*

Language Arts

Linda Pettiford - 3rd grade teacher

Phonics

Sandra Britton - 1st grade teacher

Writing enrichment

Erica Heinz - Jesuit Volunteer

Computer Math

Rita Carey Teacher assistant

Character Education

Featured the values of Respect, Fairness, Responsibility, Caring, Honesty, Citizenship, Trustworthiness, and Courage. Character Videos and group discussions were used to teach the importance and consequences of making choices.

Geraldine Covington - Kindergarten teacher

Summer Camp PM

Hockey, movies, swimming, art, etc; educational and recreational field trips-Yolanda Horsely 5th teacher.

Summer '03 at St. Rose School was another success story validated by caring and committed teachers.